

Homemade Vegetarian Dumplings



Ingredients

Dumpling wrapper :

- ☐ 300 g Flour
- ☐ 150 g warm water

Filling:

- ☐ ¼ Cabbage (chopped)
- ☐ 1 Carrot (shredded)
- ☐ 3 Green Onion (chopped)
- ☐ 5 Shiitake Mushroom (chopped)
- ☐ 50 g of Vermicelli Noodles
- ☐ 2 tbsp of Sesame Oil
- ☐ 1.5 tbsp of Soy Sauce
- ☐ ¼ cup of Cilantro (chopped)
- ☐ 3.5 tbsp of Vegetarian Oyster Sauce
- ☐ 2.5 tbsp of Sesame Oil
- ☐ 1 tsp of White Pepper
- ☐ 2 tbsp oil
- ☐ 1 cup water

Dipping Sauce

- ☐ 1 cup Soy Sauce
- ☐ ¼ cup Vinegar
- ☐ 2-4 tbsp of chili oil
- ☐ Cilantro
- ☐ Spring onions

Directions

Dumpling Wrappers:

- 1 Mix all ingredients together until a crumbly texture
- 2 Then knead the dough into a ball.
- 3 Place the dough on a work surface and knead for a few minutes until almost smooth.
- 4 Rest the dough for 30 mins to 2 hours.
- 5 Roll out the dough into a long log, cut into halves and in halves again twice.
- 6 Roll out the dough into discs.
- 7 Use cornstarch to avoid sticking.

Filling:

- 8 Add salt to the chopped cabbage, massage it, and set it aside for 20 minutes. After 20 minutes, squeeze out all the excess water.
- 9 In a pan, add sesame oil, soy sauce, chopped shiitake mushrooms, shredded carrots, and the white parts of the green onions. Sauté for 2-3 minutes until the carrots become soft. Season with vegetarian oyster sauce, sesame oil, and white pepper.
- 10 Soak the vermicelli noodles in water for 5 minutes. Drain the noodles and, using scissors, cut them into small pieces.
- 11 In a large bowl, mix the cabbage, sautéed vegetables, chopped green onions, cilantro, and vermicelli noodles.
- 12 Take one piece of the wrapper and add 1 tablespoon of the filling in the middle. Add water to the edges. Fold the wrapper in half, and using the palm of your hand, squeeze the wrapping together on each side while pushing the filling down, forming a ball. Make sure that all the edges are tightly sealed.
- 13 In a pan, add oil and place the dumplings. Once the bottom is crisped up, add water and cover for a few minutes until the dumplings become translucent. Remove from heat and serve.

Dipping Sauce

- 14 Mix all ingredients together and it is ready
- 15 So, roll up your sleeves, gather your ingredients, and get ready to create some delicious memories this Chinese New Year! Gong Xi Fa Cai!

